


Additional Safeguards

 *(The incoming rule requires additional safeguards specific to facilities that serve Highly Susceptible Populations.)*

Juice

Unpasteurized, packaged juices may not be served in facilities that serve Highly Susceptible Populations. If fruits or vegetables are fresh-squeezed or pureed at the facility, the process must follow a HACCP plan.

Eggs

Pasteurized eggs or egg products must be used instead of shell eggs in recipes (such as soft-cooked eggs, hollandaise sauce, eggnog, ice cream, egg-fortified drinks) that are undercooked.

Unpasteurized eggs may not be pooled (several eggs combined in one container), unless:

- the eggs are combined immediately before cooking *one* person's meal (such as an omelet or scrambled eggs) and are thoroughly cooked;
- the eggs are combined as an ingredient immediately before baking (such as for a cake or muffin mix) that is thoroughly cooked; or
- the food preparation follows a HACCP plan that addresses certain health and training issues.

Re-service of Unopened Packages

Foods, even in an unopened original package, may not be re-served to another person in a facility that serves a Highly Susceptible Population.

Prohibited Foods


These high risk foods **may not be served raw or undercooked** in facilities that serve Highly Susceptible Populations:

- **animal foods**, such as fish, shellfish, beef, eggs, chicken or pork
- **seed sprouts**, such as alfalfa or broccoli sprouts
- **unpasteurized, packaged juices**

Consumer Advisory

(The outgoing rule requires printed notification for undercooked animal products and unpasteurized vegetable/fruit juices, but does not require that the customer be advised of the health risk.)

Animal products or packaged vegetable/fruit juices that are served raw, undercooked, unpasteurized or not otherwise processed to destroy pathogens must be labeled as raw or undercooked. Customers must be advised that eating these foods might be a risk to their health.


 *Note: Since raw, undercooked, or unprocessed animal foods and juices are not allowed to be served in facilities that serve Highly Susceptible Populations, the consumer advisory provision is not applicable to these facilities.*

Time as a Food Safety Control

(The outgoing and incoming rules allow room temperature storage of PHFs for up to two hours during preparation. The incoming rule also allows for keeping PHFs for up to four hours at room temperature if the following procedures are followed.)

Potentially Hazardous Foods that will be cooked, served or thrown away within four hours do not need to be kept hot or cold **if**:

1. The food is being prepped for cooking or it is Ready-To-Eat and displayed for immediate consumption;
2. The food is identified to indicate four hours from when it was removed from temperature control;
3. The food is either served or thrown away within four hours;
4. The food (if it is cooked, but served cold such as for pasta or potato salad) is properly cooled before using time as a control; **and**
5. Written procedures are on file, maintained and available for review.

 *Note: Time as a Food Safety Control may not be used for eggs in facilities that serve Highly Susceptible Populations.*

Do you have questions?

Your local health agency food safety program or the Washington State Department of Health can answer questions or give you additional materials on the food rule.



Washington's revised food rule is based on the 2001 Model Food Code developed by the Food and Drug Administration.

The revision incorporates the efforts, knowledge and comments of industry members, public health officials, and consumers interested in food safety.

For More Information

2001 Model Food Code

Food and Drug Administration

www.cfsan.fda.gov/~dms/fc01-toc.html

Washington's Revised Food Rule

Washington State Department of Health

www.doh.wa.gov/ehp/sf/FoodRuleMain.htm

Washington State Department of Health

Environmental Health Division

Food Safety and Shellfish Programs

www.doh.wa.gov/ehp/sf/food.htm

(360) 236-3330



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Washington Food Rule

revision 2005

with emphasis for
facilities that serve
Highly Susceptible Populations


Highlights
of the changes and additions
to the revised
Washington State Food Rule




Washington State’s Food Service Regulation is Changing

After extensive input from industry, consumers and public health agencies, Washington has revised the state’s food service rule (WAC 246-215).

This brochure lists the major additions and changes in the revised rule. It does not include every modification and is not meant to replace reading the regulation. Contact your local health agency or the Washington State Department of Health for more information.

 This brochure also lists the extra requirements for facilities that serve Highly Susceptible Populations.


The new food service regulation goes into effect May 2, 2005.

Highly Susceptible Population 
(Except for prohibiting undercooked eggs in health care facilities, the outgoing rule does not include food safety regulations specific to people at high risk of foodborne illness. The incoming rule has specific requirements for facilities that feed Highly Susceptible Populations.)

Highly Susceptible Populations include people that are more likely than the general population to get a foodborne illness because they are:

1. Preschool-aged children, older adults or immunocompromised; **and**
2. Obtaining food at a facility that provides services such as:
 - custodial care
 - health care
 - assisted living
 - child or adult day care center
 - kidney dialysis center
 - hospital
 - nursing home
 - nutritional or socialization service (such as a senior center); **or**
3. Children under 10 years old that receive UNPASTEURIZED juice in a school, child care setting or similar custodial care facility.

Danger Zone

(In the outgoing rule, the Danger Zone is 45°F-140°F.) 

The Danger Zone for hot and cold holding of Potentially Hazardous Foods is 41°F-140°F.

For an exception to the required temperature control of Potentially Hazardous Foods, see the “Time as a Food Safety Control” section.

Potentially Hazardous Foods


(The outgoing rule does not include all cooked fruits and vegetables as PHFs.)

Potentially Hazardous Foods (PHFs) are foods that need to be kept hot or cold for safety. PHFs include: meat, poultry, cooked starches, sliced melons, sprouts, fresh herb and garlic-in-oil mixtures, dairy products, and *cooked fruits and vegetables*.

Like other PHFs, cooked fruits and vegetables must be kept out of the Danger Zone (41°F-140°F).

Broccoli, tomatoes, corn, onions, and other fruits or vegetables that will be cooked for hot holding need to be cooked to 140°F and hot held at 140°F or hotter until served to the customer.

Person in Charge

(The PIC has additional responsibilities in the incoming rule.) 

A designated person in charge (PIC) must be present during *all* hours of operation. The PIC must:


- Demonstrate knowledge about food safety
- Know when to restrict or exclude ill food workers and when to notify the regulatory authority
- Ensure all food workers follow the food safety regulations

The PIC must make sure that all of the food safety rules are followed.


Employee Health

(The incoming rule has specific employee health restriction and exclusion requirements.)

A food employee must be restricted from working with unpackaged foods if the employee has symptoms (such as diarrhea, vomiting or jaundice) of a gastrointestinal illness, is diagnosed with an infection that can spread through food, or has an infected lesion that is uncovered.

 Ill food employees that work in facilities that serve a Highly Susceptible Population must be *excluded* from working in the establishment until the symptoms of the gastrointestinal illness are gone. In the case of a diagnosed infection, the employee must be cleared by the regulatory authority to return.

Employee Hygiene

(The incoming rule has specific hygiene requirements.) 

Handwashing must take at least 20 seconds and include a 10-15 second scrubbing, a thorough rinsing and complete drying.

Bare Hand Contact with ready-to-eat foods is prohibited. *Gloves, tongs, utensils, tissues or other methods must be used when handling ready-to-eat foods.*

Food preparers may not wear nail polish or artificial nails *unless* gloves are also worn. Food preparers may not wear jewelry on the hands and arms. *[Engagement and wedding rings may be worn if they are covered by gloves.]*

Gloves must be thrown away after each task or when they get damaged.

Preventing Cross Contamination

(The outgoing rule does not address cross contamination between different species of meats.)

Cross contamination between raw meats with different cooking temperatures (such as chicken, pork, beef or fish) must be prevented. *For example, raw chicken must be stored below or away from other raw meats and all equipment used for raw chicken must be washed and sanitized before use with another raw meat.*


Cooking and Reheating

(The outgoing rule has no time requirements for cooking temperatures and requires that previously-cooked foods are reheated within one hour.)

Cooking temperatures for whole beef and pork roasts range from 130°F-158°F (depending on cooking time).

Previously cooked foods (leftovers) need to be rapidly reheated to 165°F *within two hours* if they will be hot held.

Cooling and Cold Holding


(The outgoing rule allows a 4” food depth and a cold holding temperature of 45°F.) 

Foods may be cooled with these methods:
1. *Shallow pan cooling:*
Two-inch (2”) deep pan, uncovered, cooling in the refrigerator

- ~or~
2. *Two-tier time and temperature cooling:*
- Cool from 140°F to 70°F within 2 hours
 - Cool from 70°F to 41°F within 4 hours
 - Requires time/temperature monitoring

The cold holding temperature is 41°F. If your cooler is not able to keep foods 41°F or colder, it must be replaced by May 2010.

Fish and Shellfish

(The incoming rule has specific freezing, storage and record-keeping requirements.) 

Certain fish served raw or partially cooked (regardless of marinade or acidification) must be frozen to destroy parasites. Freezing records must be kept for 90 days from the sold or served date.

Molluscan shellfish (such as oysters, mussels and clams) must not be mixed with shellfish from other growing areas, must be tracked by the date sold or served, and should be kept in the original, *labeled* container. Records with identification labels and dates of sale or service must be kept for 90 days.